



TO FINISH

VANILLA CRÈME BRÛLÉE

Caramelised sugar topping and home-made cookie

(V, GF option available)

LEMON MERINGUE SUNDAE

Chantilly cream, meringue shards, rich lemon curd and vanilla ice cream

(GF option available)

RASPBERRY BAKEWELL TART

Served warm with vanilla ice cream

TRIPLE CHOCOLATE BROWNIE

Belgian chocolate sauce and vanilla ice cream

(GF option available)

STICKY TOFFEE PUDDING

Simply served with warm toffee sauce and vanilla custard

PLAIN & SIMPLE ICE CREAM

Three scoops of your choice – chocolate, strawberry or vanilla, finished with sugar wafers

(GF option available)

CHEESE & BISCUITS

Lancashire, Mature Cheddar and Lancashire Blue cheese served with a selection of biscuits, homemade chutney, celery and grapes

Add tea and coffee served with chocolate mints to your package from £3.00pp

To secure a booking we require a £50 non-refundable deposit. This will be deducted from your final bill. Please note, pre-orders must be made 48hrs in advance of your party.



PARTY MENU

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Thank you for your enquiry regarding hosting a party at The Rufford Arms.

Our Head Chef and the team have created a special menu for groups of 10 or more.

If you require something special for your celebration, which is not specified in this package, please do not hesitate to ask. We have 14 rooms available to book for your party guests to stay the night, should you require. Please ask a member of the team for further details.

TO START

SPICED SWEET POTATO SOUP

(V, VE, GF option available)

Served with crusty bread and butter

CHICKEN LIVER AND ROSEMARY PÂTÉ

(GF option available)

Smooth pâté served with toasted bloomer, dressed salad and onion chutney

SALMON, PRAWN AND ASPARAGUS SALAD

(GF)

Flaked poached salmon, prawns, cherry tomatoes and asparagus tips tossed through mixed leaves with a lemon and herb dressing

CAJUN HALLOUMI FRIES

(V, GF available)

Served with dressed salad and sweet chilli mayonnaise

MUSHROOM PEPPER POT

(V, VE, GF option available)

Sautéed button mushrooms and diced peppers in a mild and creamy peppercorn sauce served with crusty bread

THAI FISHCAKE

Thai spiced salmon and prawn fishcake, bread crumbed and deep fried until golden with coriander aioli and dressed leaves

BLACK PUDDING STACK

Sliced black pudding, chive crushed potatoes and a creamy bacon and wholegrain mustard sauce

THE MAIN EVENT

PAN SEARED CHICKEN BREAST

(GF option available)

Johnson & Swarbrick award winning chicken breast, dauphinoise potatoes and creamed leeks finished with bacon lardons and spinach

PORK MEDALLIONS

(GF option available)

Pork fillet sautéed with pancetta, button mushrooms and pearl onions bound in a creamy garlic sauce served with herb roasted new potatoes

ORANGE GLAZED SALMON FILLET

(GF option available)

Served with buttered new potatoes, sautéed greens and a sticky orange dressing

WILD MUSHROOM AND SPINACH RISOTTO

(V, Ve, option available)

Braised arborio rice, sautéed wild mushrooms and spinach finished with spring onions, fresh herbs and parmesan

SWEET CHILLI CHICKEN STIR FRY

(GF option available)

Strips of chicken breast, julienne vegetables and egg noodles bound in a sticky sweet chilli sauce finished with spring onions and coriander (V/Ve option available - substitute chicken for tofu)

8oz BRITISH SIRLOIN STEAK (£4 supplement)

(GF option available)

Cooked to your liking with chunky chips, roasted plum tomato and flat mushrooms, served with a pan of creamy peppercorn sauce

SLOW BRAISED LAMB SHANK (£4 supplement)

(GF option available)

Melt-in-the-mouth slow braised lamb shank, served with spring onion mashed potatoes and a rich mint and redcurrant jus

8oz BEEF BURGER

(GF option available)

Topped with Lancashire cheese and crisp bacon, in a brioche bun, with lettuce and beef tomato, served with dressed salad, fries, coleslaw and burger relish

2 COURSES £25 | 3 COURSES £30

Please speak to a member of our team if any of your guests have a **food allergy** or **intolerance** and we will do our best to adapt most dishes. Allergens include: **Cereals, Seafood, Eggs, Milk & Nuts**

V - vegetarian Ve - Vegan GF - gluten free